



2 COURSE : \$90 PP

3 COURSE : \$105 PP

SIDES : \$15 EACH

Entree

BUTTER-POACHED SLIPPER LOBSTER (GF NF)

Butter-poached slipper lobster | fragrant red curry broth | pineapple | finger lime salad

BEEF CARPACCIO (NF)

Thinly sliced premium beef | duck foie gras dressing | foraged forest mushrooms | wattle seed crisp twist

FIELD MUSHROOM & COCONUT PUMPKIN PURÉE (V NF)

Roasted field mushroom | silky coconut pumpkin purée | fresh rocket | orange | feta salad | toasted coconut | aged balsamic glaze

SEARED JAPANESE SCALLOPS (GF DF NF)

Seared Japanese scallops | carrot purée | pickled daikon | karkalla | double smoked speck | salmon pearls | yakitori glaze

HOUSE SMOKED DUCK BREAST (GF DF NF)

House smoked duck breast | duck rillettes | pickled cherry | grapefruit | Davidson plum purée

Main

WAGYU BEEF SIRLOIN (MBS 4+) (GF NF)

220g Wagyu sirloin | Hawaiian sweet potato | heirloom carrots | sugar snaps | bone marrow

SPICED RACK OF LAMB (GF NF)

Spiced rack of lamb | garlic and mint-infused peas | pickled cucumber | mint yoghurt | pomegranate

PAN-SEARED COD FILLET (GF NF)

Pan-seared cod fillet | blistered green beans | cherry tomatoes | potato & crab cake | lime and saffron emulsion

CHARRED PUMPKIN (V GF DF)

Charred pumpkin | macadamia nut purée | native herb oil | wattle seed crunch | pickled finger lime

BERKSHIRE PORK CUTLET (GF DF NF)

Berkshire pork cutlet | saffron poached pear | pickled muntries | broccolini | smoked trotter jus

Sides

BROCCOLINI | GARLIC OIL | TOASTED ALMONDS (GF DF V)

FRESH GREEN MEDLEY SALAD | HEIRLOOM TOMATO | CITRUS DRESSING (GF DF V)

CRISPY DUCK FAT KIPFLERS | AIOLI (GF DF)

Dessert

MANGO TARTE TATIN (V NF)

Caramelized mango baked in golden pastry | coconut ice cream

STRAWBERRY CONSOMMÉ (V NF GF)

Strawberry consommé | white chocolate and crème fraîche mousse | finger lime pearls | fresh seasonal berries

VOCOMISU (V)

Vocomisu tiramisu | candied hazelnuts | rich Kahlua syrup

CRÈME BRÛLÉE (V GF)

Crème brûlée | silky vanilla custard | crisp caramel top | chocolate | orange almonds | caramelized stone fruit

FARM • FORAGE • GRAZE



LOCAVORE

HUNTER VALLEY NSW

DINING